



PRIVATE DINING DINNER MENU

3 Course Menu - \$69 per person • 4 Course Menu - \$76 per person

Price includes soda, tea, and coffee. Excluding NH tax, gratuity, or alcohol. (\$) Indicates an upcharge. See Coordinator for details. Copper Door is a Made-from-Scratch restaurant. Most allergies, dietary restrictions & intolerances can be accommodated.

FIRST COURSE

(Choose one or an additional appetizer for \$6 per person)
Enjoy these appetizers served family style or individually plated

Charcuterie Board

(For the table)

Assorted Gourmet Meats & Cheeses, Sun Dried Tomato Pesto, Seasonal Fruit, Naan Bread

Sirloin Spring Rolls

Shaved Sirloin, Provolone, Bleu Cheese, Creole Aioli

Tuna Poke Wonton

Yellowfin Tuna, Cucumber, Scallion, Sesame Oil, Ginger, Wasabi Aioli, Crispy Wonton, Sesame Seed

Shrimp Cocktail (\$2.5 per person)

Citrus Cocktail Sauce, Fresh Lemon

Chicken Rangoon

Ginger, Bok Choy, Carrot, Cremini Mushroom, Sriracha, Grilled Chicken, Cream Cheese, Radish Sprout, Wonton, Ponzu, Asian Slaw

Carpaccio of Beef (\$5 per person)

Thinly Sliced Black Angus Tenderloin, Arugula, Parmesan, Rosemary Aioli, Crostini

Fried Brussels Sprouts

Honey-Shallot Vinaigrette, Dried Cranberry, Parmesan, Balsamic Glaze

SECOND COURSE

(Choose one)

Rustic Tomato & Basil Soup

Roasted Tomato, Sweet Onion, Cream, Basil

Fishermans Stew (\$3 per person)

Salmon, Haddock, Scallop, Shrimp, Chorizo, Onion, Pepper, Celery, Tomato, Black Bean, Corn, Cilantro, Scallion

House Salad

Mixed Greens, Red & Yellow Cherry Tomato, Cucumber, Red Onion, Radish, Balsamic Vinaigrette

Caesar Salad

Baby Romaine Hearts, Grilled Sourdough, Shaved Parmesan Cheese

Wedge Salad

Crisp Iceberg Lettuce, Tomato, Pickled Red Onion, Bacon Lardons, Bleu Cheese Dressing

Pear Salad (\$2 per person)

Bosc Pear, Arugula, Sugared Cashew, Endive, Pineland Farms Sharp Cheddar, Maple-Cranberry Vinaigrette

ENTRÉES

(Choose three)

Seasonal Vegetarian Ravioli

Ask your coordinator for current offering

Cedar Planked Salmon

Basmati Rice, Seasonal Vegetable, Sun-Dried Tomato Pesto

Wood Roasted New England Haddock

Basmati Rice, Sweet Compound Butter, Seasonal Vegetable, Fresh Lemon

Caribbean Grilled Chicken

Basmati Rice, Mango Salsa, Lime, Seasonal Vegetable

Slow Roasted Beef Tenderloin (\$5 per person)

Smashed Red Bliss, Seasonal Vegetable, Port Wine Sauce

CD Surf & Turf (\$20 per person)

Slow Roasted Beef Tenderloin, Butter Poached Lobster Tail, Red Bliss Mashed Potato, Asparagus, Béarnaise

NY Sirloin (\$12 per person)

14 oz., Gorgonzola Mashed, Glazed Carrots

BBQ Beef Tips

Red Bliss Smashed, Seasonal Vegetable, Bacon-Onion Jam, Bourbon BBQ Sauce

DESSERTS

(Choose two)

Chocolate Peanut Butter Caramel Cake

GIF Chocolate Cake, Peanut Butter Mousse, Chocolate Sauce, Sweet & Salty Peanuts, Caramel Sauce

Gingersnap Cheesecake

Gingersnap Cake, Molasses-Ginger Swirl, Gingersnap Crust, Crème Anglaise, Whipped Cream, Caramel Sauce, Molasses Crinkle Cookie

Copper Door Seasonal Cupcake

Ask your coordinator for current offering

